

ROKA
AKOR

steak | seafood | sushi

PRIVATE DINING GUIDE
SAN FRANCISCO

Leilani Powers

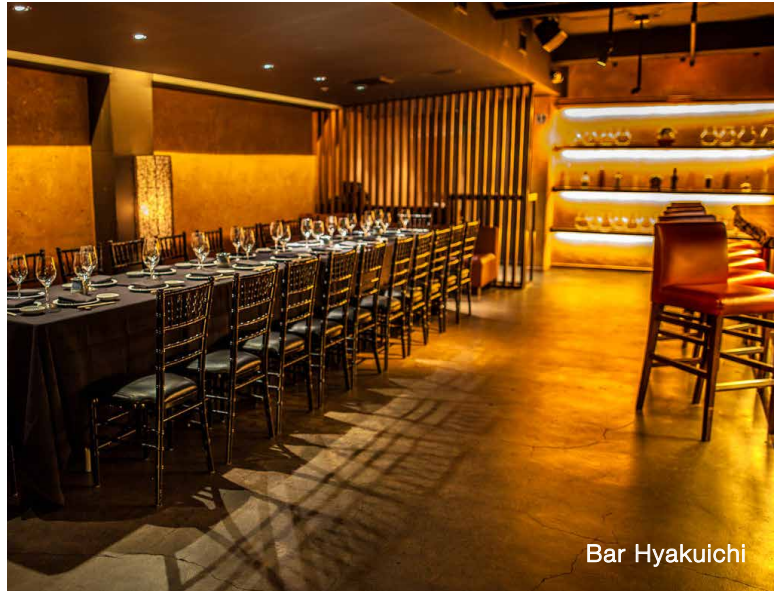
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801 Montgomery Street, San Francisco, California 94133

DINING SPACE



Roka Bar



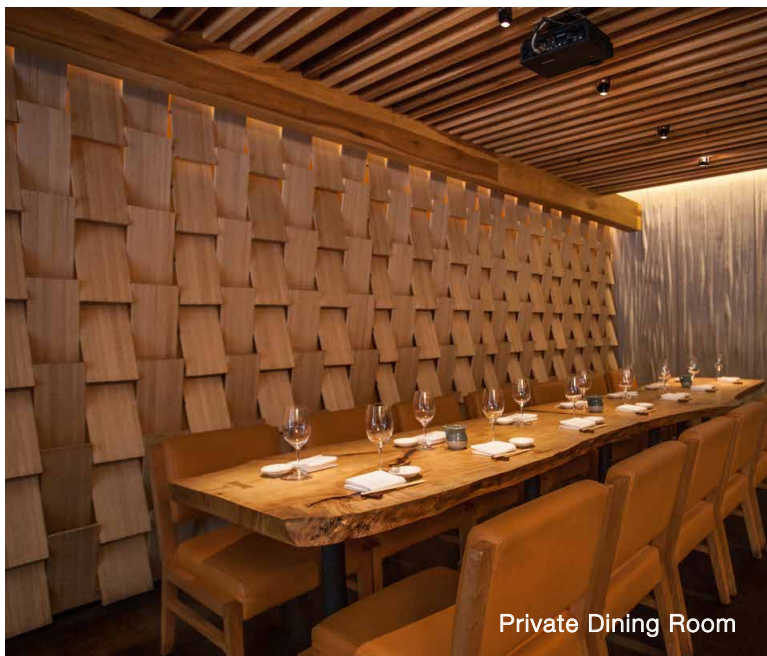
Bar Hyakuichi



Dining Room



Dining Room



Private Dining Room

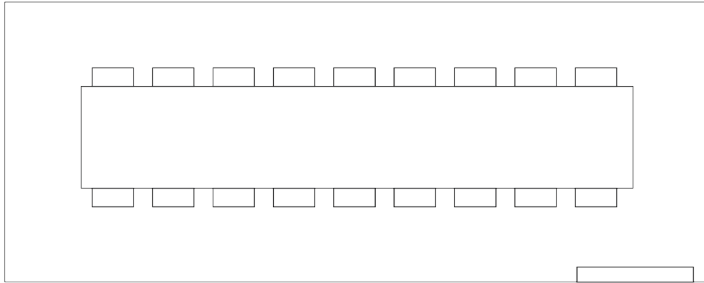


Roka Nijuni

SEATED DIAGRAM

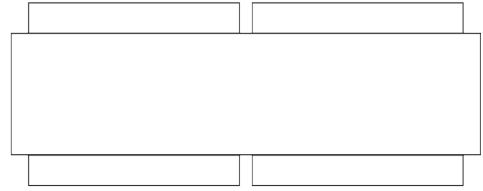
PRIVATE DINING ROOM

Private dining, A/V, and seats up to 18 guests.



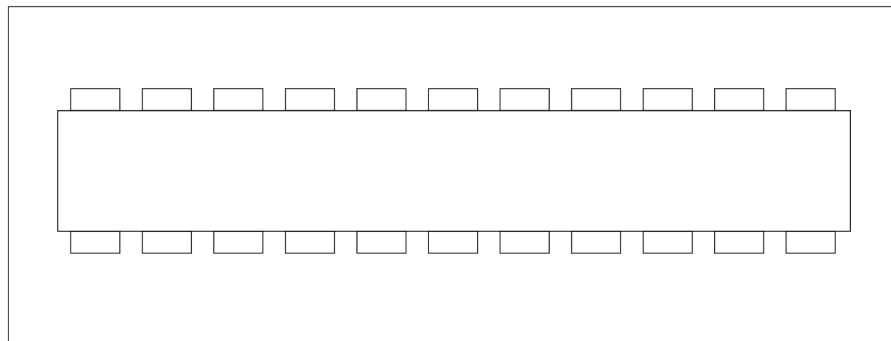
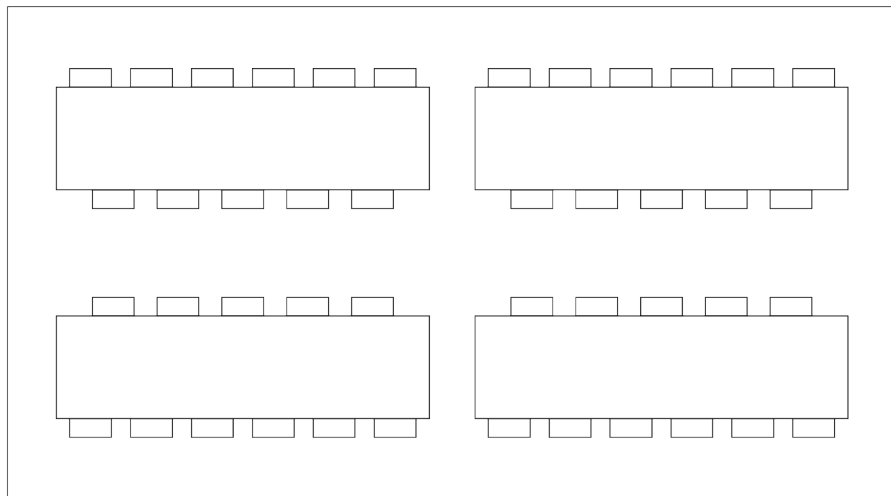
ROKA NIJUNI

Semi-private, seats 8-14 guests.



BAR HYAKUICHI

Semi-private, seats up to 44 guests or 60 standing.



ROKA BAR

Private dining, seats up to 80 guests or 150 standing.

FULL RESTAURANT

Private dining, seats up to 200 guests or 400 standing.

COCKTAIL RECEPTION MENU

Please choose any combination of items.

HOT APPETIZERS

Regular dinner portions

Steamed Edamame with Sea Salt (6 each) • Spicy Edamame with Fresh Chili & Lime (7 each)
Grilled Shishito Peppers with Ponzu & Bonito Flakes (10 each)
Truffle Fries with Parsley & Aged Parmesan (10 each) • Chibi Burgers with Avocado & Yuzu Kosho (7 each)

HOT APPETIZERS

Individual portions-cones

Crispy Fried Squid with Chili & Lime (6 each) • Japanese Style Fried Chicken with Smoked Chili Aioli (6 each)
Tiger Shrimp Tempura with Wasabi Pea Dust & Sweet Chili Aioli (7 each)

COLD HORS D'OEUVRES

Per piece

Oyster on the Half Shell with Yuzu Mignonette* (4.5 each) • Escolar Tataki with White Asparagus & Yuzu* (3.5 each)
Golden Beet Skewers with Shiso Crème Fraiche & Lime (seasonal) (3.5 each)
Charred Tomato Skewer with Black Garlic Vinaigrette (seasonal) (3.5 each)
Tuna Tataki with Chili Ponzu, Red Onion, & Lotus Chips* (4 each)
Crispy Taco with Shrimp & Scallop Ceviche (4 each) • Wagyu Filet with Truffle Caviar* (10 each)

HOT HORS D'OEUVRES

Per piece

Chicken & Foie Gras Dumplings (4 each) • Wagyu Beef & Kimchi Dumplings (4 each)
Spicy Fried Tofu with Avocado and Japanese Herbs (3 each) • Robata Grilled Scallops with Yuzu & Wasabi* (8 each)
Grilled Asparagus Skewer with Wafu Dressing (4 each) • Grilled Cremini Mushrooms with Soy Garlic Butter (min 30) (4 each)
Robata Grilled Berkshire Pork Belly Skewer (min 30) (7.5 each) • Robata Grilled Yuzu Miso Marinated Black Cod Skewer (8 each)
Wagyu Filet Skewer with Korean Chili Ginger Sauce* (min 30) (10 each) • Lamb Cutlet with Korean Spices* (14 each)
Robata Grilled Chicken Skewer (min 30) (7 each) • Kozatsu Wagyu Beef from Kumamoto Prefecture (25/oz)
A5+ Wagyu Beef from Miyazaki Prefecture with D'Es Trenc Flor de Sal (32/oz)

PREMIUM SASHIMI

2 pieces per order

*Salmon (Sake) (9) • *Salmon Belly (Sake Toro) (10) • *Sea Urchin (Uni) (MP) • *Scallop (Hotate) (10)
*Spot Prawn (11) • *Yellowtail (Hamachi) (9.5) • *Big Eye Tuna (Mebachi Maguro) (12) • *Blue Fin Tuna (Hon Maguro) (16)
*Premium Fatty Tuna (O Toro) (24) • *Blue Fin Flight (52) • *Chef Selection (5 Type) (41)

MAKI ROLLS

8 pieces

*Hamachi Serrano Chili Roll (15 each) • *California Roll with Snow Crab, Avocado, & Tobiko (12 each)
*Tuna Roll with Green Chili Aioli (13 each) • *Salmon Avocado Roll with Lemon Zest & Yuzu (13 each) • Assorted Vegetable Roll (9 each)

Menu is served family style. Vegetarian, Vegan, and Gluten Free Menus available upon request. Menus and prices are seasonal and subject to change.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PRIVATE DINING MENUS

TOKUJO

\$78 Per Person

COURSE ONE

*Escolar Tataki with White Asparagus and Yuzu • Charred Tomato Salad with Black Garlic Vinaigrette
Japanese Style Fried Chicken with Lime and Smoked Chili Aioli

COURSE TWO

*Chef Sashimi Platter Assorted Chef Selection
*Tuna Roll with Green Chili Aioli with Wasabi Tobiko and Cucumber

COURSE THREE

*Salmon Teriyaki with Pickled Cucumbers • *Wagyu Sirloin Steak with Spicy Sweet Garlic Soy
Crispy Brussels Sprouts with Wafu and Whole Grain Mustard
Japanese Mushroom Rice Hotpot with Japanese Mountain Vegetables

DESSERT

Cherry Blossom Panna

HAIMI

\$98 Per Person

COURSE ONE

*Tuna Tataki with Spicy Ponzu and Lotus Root Chips
Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli
*Yellowtail Garlic Sashimi with Poached Garlic Ponzu and Shallots

COURSE TWO

*Chef Sashimi Platter Assorted Chef Selection • *Salmon Avocado Roll with Yuzu Aioli and Cucumber

COURSE THREE

*Wagyu Beef Filet with Chili Ginger Sauce • Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf
Grilled Asparagus with Wafu Dressing and Sesame
Japanese Mushroom Rice Hotpot with Japanese Mountain Vegetables

DESSERT

Warm Valhrona Chocolate Cake with Almond Caramel and Vanilla Ice Cream

DECADENT OMAKASE

\$138 Per Person

“TO ENTRUST THE CHEF”

Comprised of fine, hand-selected ingredients and designed for the entire table to share.

Optional Wine or Sake Pairing

\$68 per person

PRIVATE DINING WINE LIST

Full beverage list including wine and sake available with enough notice and based on availability.

SPARKLING

Domaine Carneros, Brut, Carneros, California 2012 (63)
Langlois-Château, Brut Rosé, Loire, France NV (56)
Louis Roederer, Brut, Champagne, France NV (94)

CHARDONNAY

Macrostie, Sonoma Coast, California 2014 (52)
Albert Bichot, Saint Véran, Burgundy, France 2014 (56)
Rombauer, Carneros, Napa Valley, California 2015 (96)

SAUVIGNON BLANC

Cliff Lede, Napa Valley, California 2015 (66)
Paul Buisse, Loire, France 2015 (44)
Henri Bourgeois, "La Côte des Monts Damnés," Sancerre, Loire, France 2015 (80)

RIESLING

Dr. Loosen, Dry, Mosel, Germany 2015 (40)

ROSÉ

Cloud Chaser, Grenache/Syrah/Mourvèdre, Provence, France 2016 (54)

CABERNET SAUVIGNON

K. Goldschmidt, "Crazy Creek," Alexander Valley, Sonoma County 2014 (56)
Michael Mondavi, "Emblem," Napa Valley, California 2013 (84)
Silver Palm, California 2014 (40)
Von Strasser, Diamond Mountain District, Napa Valley, California 2012 (111)

PINOT NOIR

Emeritus Vineyards, "Hallberg Ranch," Russian River, Napa Valley, California 2013 (90)
Elouan, Willamette Valley, Oregon 2014 (60)
Patz & Hall, Sonoma Coast, California 2013 (80)

MALBEC

Achaval Ferrer, Mendoza, Argentina 2014 (56)